

1629 Club Menu

Wednesday - Saturday 4-9 pm



The Greek Board *(GF on request)*

whole roasted garlic | Castelvetrano olives | Spanish goat cheese | grilled artichokes | local honey | warm pita

\$21

Jamon Iberico *(GF)*

Spanish dry-cured ham from Extremadura

\$28

Oysters on the Half-Shell *(GF)*

classic mignonette sauce

\$3.50 per oyster

Selection of European Cheese *(GF on request)*

house-made jam | honey thyme toasts

\$22

Padron Style Peppers *(GF) (V)*

blistered shishito peppers | sriracha aioli

\$8

Patatas Bravas *(GF) (V)*

crispy spicy potatoes | chipotle sauce | cilantro & lime

aioli

\$8

Pan con Tomate *(V)*

toasted ciabatta | fresh tomato | olive oil

\$5

Salmon Tartare *(GF)*

Norwegian salmon | fresh avocado | green apple | blood orange ginger marinade

\$19

Fig & Prosciutto Salad *(GF)*

baby arugula | Gorgonzola dolce | prosciutto crudo | black mission figs | black garlic vinaigrette

\$15

Crispy Eggplant

warm crispy eggplant | maple glaze | toasted cashew | fresh goat cheese

\$16

Mediterranean Branzino *(GF)*

whole fish | red quinoa | sweet tomato, kalamata & fennel salad

\$30

New Zealand Lamb *(GF)*

rib chops | garlic hummus | Moroccan harissa

\$32

Grass-Fed Filet *(GF)*

local tenderloin | black truffle butter | jumbo asparagus

\$36

Margherita *(V)*

Mozzarella di Bufala | Parmigiano Reggiano | fresh basil

\$17

All pizzas gluten free on request

Truffle Pig

Prosciutto crudo | fresh egg | black truffle | baby arugula

\$24

¡Ay, caramba!

Spanish chorizo | local honey | chile flake

\$19

Basque Cheesecake *(V)*

cinnamon crumble | blackberry cardamom coulis

\$12

Dark Chocolate Mousse *(GF) (V)*

lavender chantilly | fresh blackberries

\$12